

Roast Turkey with Pan Gravy

Serves 12-14

1 Turkey (6-7kg.)
8 sprigs fresh thyme
8 sprigs fresh sage
1 bay leaf, crumbled
2 medium carrots, coarsely chopped
2 medium onions, coarsely chopped
2 celery stalks, coarsely chopped
1 large leek, white part only, coarsely chopped
Salt and freshly ground pepper
60 ml. extra virgin olive oil

Turkey Broth

Neck and giblets from the turkey (save the liver for another use)
30 ml. vegetable oil
1 small onion, chopped
1 small celery stalk, chopped
700 ml. canned low-sodium chicken broth
2 sprigs fresh thyme or .25 tsp dried thyme
2 sprigs fresh parsley
.5 ml. whole black peppercorns
1 bay leaf

Gravy

1400 ml. turkey broth
30 g. flour dissolved in 230 ml. water
30 g. unsalted butter, chilled
Salt and freshly ground black pepper

Position a rack in the lower third of the oven and preheat to 190°C.

Rinse the turkey under cold water and pat dry with paper towels. Slip your fingers under the turkey skin, and loosen it at the breast area. Slip 6 sprigs each of thyme and sage under the skin.

Coarsely chop the remaining 2 sprigs each of thyme and sage, and toss with the bay leaf, onions, carrots, celery, and leek in a medium bowl. Season the body cavity with salt and pepper to taste, then loosely stuff with some of the vegetable mixture; cover and refrigerate the remaining vegetables. Place the turkey on the rack in a large roasting pan. Rub all over with the oil, then season the skin with salt and pepper. Cover the breast area only (not the wings or legs) with aluminum foil.

Roast the turkey for 1 hour. Reduce the heat to 160°C and roast for 1 hour more. Remove the foil from the breast, and scatter the remaining vegetables in the pan. Roast until a meat thermometer inserted in the thickest part of the thigh, without touching the bone, reads 80-85°C. Transfer the turkey to a serving platter and let stand for 20 minutes before carving.

While the turkey is roasting, make the broth. Chop the turkey neck into large chunks with a cleaver or heavy knife. Heat the oil in a large saucepan over medium heat. Add the turkey neck and giblets. Cook, turning occasionally, until well browned, about 10 minutes. Add the onion and celery and cook until softened, about 5 minutes. Stir in the canned broth, scraping up the browned bits on the bottom of the pot. Add enough cold water to cover the ingredients by 5 cm. Bring to a boil over high heat, skimming off the foam that rises to the surface. Reduce the heat to low, and add the thyme, parsley, peppercorns, and bay leaf. Simmer until the broth is well flavored, about 2 hours. Strain the broth. Let stand for 5 minutes, then skim off the fat on the surface.

To make the gravy, discard the vegetables in the roasting pan. Pour the cooking juices into a glass bowl or gravy separator. Let stand 5 minutes, then pour off the fat. Pour the degreased juices back into the roasting pan. Bring to a boil on the stove over high heat, scraping up the browned bits in the pan. Add the broth, then the dissolved cornstarch, and cook until lightly thickened. Remove from the heat and whisk in the butter. Season to taste with salt and pepper and pour into a sauceboat.

Carve the turkey and serve with the gravy.

Cornbread Stuffing with Turkey Sausage and Apples

Serves 4–6

45 ml. vegetable oil
450 g. sausage links, casings removed (turkey preferred)
2 large onions, chopped
3 Granny Smith apples, peeled, cored, and chopped
3 stalks celery, chopped
30 g. poultry seasoning (mix of sage, rosemary, marjoram, black pepper, thyme, parsley, and onion powder)
15 g. chopped fresh sage
10 g. teaspoons chopped fresh thyme
1 Classic Southern Cornbread , crumbled and left out overnight, uncovered, to dry (about 1900 ml) – see below for recipe.
900 ml. (2.5 cm cubes) white sandwich bread, left out over night, uncovered, to dry
750 ml. chicken broth, heated
Salt and freshly ground black pepper

Position rack in the center of the oven and preheat to 175°C. Lightly oil a 40x25 cm. baking dish.

Heat 15 ml. oil in a large skillet. Add the sausage and cook, breaking up the meat with the side of

a spoon, until it loses its pink color, about 8 minutes. Transfer to a large bowl.

Add the remaining 30 ml. oil to the skillet and heat. In batches, if necessary, add the onions, apples and celery and cook, stirring often, until the onions are tender, about 10 minutes. Stir in the poultry seasoning, sage and thyme. Transfer to bowl with sausage. Mix with the sausage in the bowl.

Add the cornbread and bread cubes and mix well. Gradually add enough of the broth to moisten the dressing; it should not be soggy. Season to taste with salt and pepper. Spread evenly in the baking dish and cover tightly with aluminum foil. (The dressing can be prepared up to 6 hours ahead and refrigerated until ready to cook.)

Bake until the dressing is heated through, about 30 minutes (about 45 minutes if the dressing has been chilled). If you like a crusty top, remove the foil halfway through baking. Serve hot.

Classic Southern Cornbread – for cornbread stuffing

Serves 8

250 g. yellow or white cornmeal, preferably stone-ground
95 g. all-purpose flour
30 g. sugar
13 g. baking powder
2.5 g. teaspoon baking soda
5 g. salt
475 ml. buttermilk
2 large eggs, beaten
60 ml. vegetable oil (preferably sunflower), plus additional for the pan

Position a rack in the center of the oven. Generously oil a 25 cm. cast-iron skillet (or a 2 cm. cake pan) and place it on the rack. Preheat the oven to 230°C.

Whisk the cornmeal, flour, sugar, baking powder, baking soda, and salt together in a large bowl to combine. Make a well in the center. Whisk the buttermilk, eggs, and oil in another bowl until the eggs are well combined. Pour into the well and stir just until the batter is moistened — do not overbeat.

Remove the hot skillet from the oven and pour in the batter. Bake until the bread springs back when pressed in the center, 15 to 20 minutes. Let stand 5 minutes, then turn out onto a plate or serve directly from the skillet.

Cranberry Pear Chutney

Makes about 825 ml.

1 large navel orange
1 bag (340 g.) fresh or frozen cranberries

2 Bosc pears, peeled, cored, and cut into 1.25 cm. cubes
60 ml. chopped crystallized ginger
60 ml. sugar
1 stick (7-8 cm.) cinnamon
60 ml. sliced almonds, toasted**

Grate the zest from the peel of the orange and squeeze the juice.

Bring the cranberries, pears, orange juice and zest, ginger, sugar and cinnamon to a boil over medium-high heat, stirring often. Reduce the heat to medium-low. Simmer, uncovered, until almost all of the cranberries have popped and the juices are syrupy, about 20 minutes. Transfer to a container and cool completely. Cover tightly and refrigerate overnight to blend the flavors. Remove the cinnamon stick. (The chutney can be prepared up to 1 week ahead.)

Just before serving, stir in half of the almonds, and garnish with the rest. Serve chilled or at room temperature.

**To toast nuts, spread the nuts in a single layer on a baking sheet. Bake in a preheated 175°C oven, stirring occasionally, until fragrant and lightly toasted, about 10 minutes. Cool completely before using.

Winter Greens

Serves 8

60 ml. olive oil
1 large onion, thinly sliced
3 cloves garlic, sliced
3 bay leaves
2000 ml. chicken or turkey stock or broth
10 g. red peppers flakes
10 g. dried thyme
2700 g. collard, kale, and turnip greens, cleaned and chopped
700 g. chopped smoked turkey (or other smoked meat)
Salt and freshly ground black pepper to taste.

In a large heavy pot, heat the olive oil over medium heat. Sauté the onion and garlic for about 3 to 4 minutes, until softened. Add the chicken or turkey stock, bay leaves, red pepper flakes and thyme. Simmer for 12 minutes.

Add the greens and smoked turkey to the pot. Simmer uncovered until the greens are tender. Remove the bay leaves, season with salt and pepper, and serve immediately.

Dijon Mashed Potatoes

Serves 4

900 g. (about 4 to 5 medium) russet potatoes, peeled and cut into cubes
120 ml. buttermilk
30 g. butter
30-40 g. Dijon mustard, or more to taste
Salt and freshly ground pepper to taste
Chopped fresh parsley, chives, and scallions for garnish

In a medium saucepan, place the cubed potatoes. Cover with cold water and bring to a boil.
Cook for about 20 minutes, until potatoes are tender.

Drain the potatoes and place back in the pan or in a large bowl. Add the buttermilk, butter and mustard and mash until creamy. Season with salt and pepper. Serve immediately, garnish with parsley, chives or scallions.

Sweet Potato Pie Recipe

Serves 10-12

Crust ingredients

470 g. all-purpose flour
65 g. sugar
3.5 g. salt
5 g. cinnamon (ground)
5 g. cloves (ground)
340 g. butter
3 eggs (beaten)
90 ml. cold water

Mix all dry ingredients, including butter, with a handheld pastry blender, or using two knives in a scissor-like fashion.

Add eggs and mix gently.

Add ice water into mix until dough is formed.

Roll out dough.

Filing Ingredients

1400 ml. sweet potato (roasted and puree)
6 eggs (beaten)
170 g. sugar
1420 ml. heavy cream
180 ml. melted butter
115 g. all-purpose flour
90 ml. brandy
7 g. cinnamon (ground)

Mix with electric mixer: sweet potato, sugar, heavy cream, melted butter, brandy and cinnamon.
Mix well.

Incorporate eggs, then mix in flour and remove. Let stand.

Preheat oven to 205°C

Flour pie tin, then line with dough and fill with sweet potato filing.
Bake until risen/set and firm.